

Grapes
100% Sauvignon Blanc

Region/Appellation
Sancerre

Alcohol by volume
13.50%

Residual Sugar
less than 2 g/l

pH
3.2-3.4

Total Acidity
4.7-5.4 g/l

Tasting Guide



Tasting note printed
19/04/2024

Sancerre La Chatellenie 2022

6x75cl

Winemaker Notes

Sauvignon Blanc thrives in the flint rich soils of Sancerre, giving it its distinctive gun-flint flavours. Aged on its fine lees preserving all its freshness and depth.

Vineyard

La Chatellenie is a single vineyard of 22 hectares with ancient soils from the Cretaceous period. This flint rich siliceous clay imparts the subtle hint of gun-flint. All vineyard processes are carried out in an environmental manner, adapted to each terroir.

Winemaking

Following on from cold static settling, the fermentation takes place at low temperatures in temperature controlled stainless steel tanks.

Food match

Grilled and Roasted White Meats

Perfect with fish or seafood.

